



BLCB15X1

Blast Chiller/Freezer

Product Features

- Touch screen controller
- HACCP compliant data export
- Upload or download data via USB
- Stainless steel
- Temperature probe
- Programmable thermostat
- Accepts GN1/1 and 60x40 Euronorm pans (not supplied)
- Adjustable legs
- (Chill +70°C to +3°C) 55kg in 90 mins
- (Freeze +70°C to -18°C) 38kg in 240 mins

Blast chiller/freezer with touch screen controller

Measures and Content		
Capacity Cooling	kg	55
Capacity Freezing	kg	38
Capacity GN Pans	pcs	15
Temperature Range	°C	-30 to +70
Climate Class		5
Gross / Net Weight	kg	243 / 210
Gross / Net Volume	l	494 / 280
Design and Material		
Door Number & Type	1 hinged self-closing solid door	
Door Reversible	No	
Feet / Legs	4 adjustable legs	
Exterior Finish	SS304	
Interior Finish	SS304	
Interior Light	No	
Lock	No	
Cooling and Functions		
Type of Controller	Programmable Touchscreen	
Type of Cooling	Blast	
Type of Defrost	Automatic, hot gas	
Refrigerant	R290	
Refrigerant Charge	g	150
Power and Consumption		
Input Power	W	2000
Voltage / Frequency	V/Hz	380-400/50
Noise Level	dB(A)	60
Dimensions		
Internal Dimension (WxDxH)	mm	440 x 695 x 1170
External Dimension (WxDxH)	mm	800 x 870 x 1950
Packed Dimension (WxDxH)	mm	870 x 955 x 2015
40ft Container Load	pcs	26



Core sensor included



Touch screen controller

Our blast chiller/freezer range is perfect for quickly cooling or freezing hot food from the stove or oven, safely preserving the food. Cooling capacity is measured from +70 to +3 °C in 90 minutes - Freezing capacity is measured from +70 to -18 °C in 240 minutes. The exact kg capacity for each model can be found under the technical specifications. The BLCB-X accepts both gastronorm 1/1 and euronorm pans (not included). In these models, the pans are placed lengthwise.

The BLCB-X comes with an easy-to-use touchscreen controller. Here you can choose one of the pre-set programmes for different purposes or you can create and save your own programmes. The unit comes with pre-set special cycles for fish, hardening of ice cream, drying as well as for defrosting. It is possible to upload your own recipes or download data for HACCP purposes via an USB port. Primary programmes are pre-set to keep the end temperature fixed until the cabinet is opened and the programme is turned off. This method ensures the quality and safe preservation of the food and makes sure the food is safe for storage and later consumption.